

Quick Pasta e Fagioli

Ingredients

4 slices bacon, diced
1 small onion, chopped
2 carrots, thinly sliced
1 15-16oz can chopped tomatoes, or 2 cups fresh chopped tomatoes
1 14-15oz can small white beans or cannellini beans
1 ½ teaspoons Italian seasoning
3 cups water
1 teaspoon chicken base*
½ cup small pasta
Salt & pepper to taste

Mise en place! (Everything in its place)

Directions

1. In medium saucepan, cook bacon slowly to render fat. Add onion and carrot, cover and sauté a few minutes until vegetables are softened.
2. Stir in tomatoes, beans, Italian seasoning, water and chicken base. Bring to a boil, and then reduce to a simmer.
3. Simmer 8-10 minutes, uncovered.
4. Stir in pasta. Shut off heat and cover. Let stand 5-10 minutes. The heat of the soup will cook the pasta.
5. Add salt and pepper to taste.
6. Serve with grated parmesan cheese and fresh chopped parsley.

* Base is richer than bouillon and can be found in the soup section of most supermarkets. Look for brand "Better than Bouillon" in local markets. My personal favorite is Minors and is available at BJ's.

Note: If you can't find base or choose to use bouillon, just replace the 3 cups of water with bouillon.

[Link to Video](#)